

即蒸點心

枱號
Table No.

經手人
By.

煎炸焗

FRIED & BAKED

- 原隻鮑魚蛋煎糯米雞 每隻 each \$128
Pan-fried Abalone Glutinous Rice with Egg
- XO醬日本大根蘿蔔糕 三件 3 pcs \$78
Pan-fried Japanese Radish Cake in XO Sauce
- 香茅腐皮鮮蝦餅 \$78
Bean Curd Sheet Shrimp Cake with Lemongrass
- 香芒鮮蝦春卷 三件 3 pcs \$78
Shrimps Spring Rolls stuffed with Mango
- 上湯炸鮮蝦粉果 四件 4 pcs \$68
Crispy Shrimp Dumplings in Superior Broth
- 日本大根蘿蔔絲酥餅 三件 3 pcs \$68
Baked Japanese Radish Puffs

蒸點

STEAMED

- 高湯蟹肉灌湯餃 每隻 each \$98
Crab Meat Dumpling in Supreme Broth
- 招牌蝦餃皇 四件 4 pcs \$78
Steamed Shrimp Dumplings
- 百花蒸釀魚肚 三件 3 pcs \$78
Steamed Fish Maws Stuffed with Shrimp Paste
- 蟹籽豚肉北菇燒賣 四件 4 pcs \$68
Steamed Pork Dumplings with Crab Roe
- 黑毛豬濃湯小籠包 三件 3 pcs \$68
Steamed Shanghaiese Dumplings
- 日本南瓜豉椒蒸排骨 \$68
Steamed Pork Ribs with Japanese Pumpkin in Black Bean Sauce
- 醬皇豉汁蒸鳳爪 \$68
Steamed Chicken Feet in Black Bean & Garlic Sauce
- 醬皇沙嗲金錢肚 \$68
Steamed Beef Honeycomb Tripe with Satay Sauce
- 雪山叉燒包 三件 3 pcs \$58
Baked Barbecue Pork Buns
- 高湯杞子鮮竹卷 三件 3 pcs \$58
Bean Curd Sheet Rolls Stuffed with Shrimps in Supreme Broth
- 黑松露野菌冬菇包 三件 3 pcs \$58
Steamed Black Truffle Bun with Wild Mushroom & Shiitake
- 雞湯羊肚菌瓜粒牛肉球 四件 4 pcs \$58
Steamed Minced Beef Balls with Morel in Chicken Broth

腸粉

RICE ROLL

- 春風得意腸粉 \$78
Steamed Rice Roll with Spring Roll
- 韭黃鮮蝦腸粉 \$78
Steamed Rice Roll with Shrimp & Chives
- 蜜汁黑毛豬叉燒腸粉 \$78
Steamed Rice Roll with Barbecued Iberico Pork
- 陳皮桂林牛肉腸粉 \$68
Steamed Rice Roll with Minced Beef & Tangerine Peel
- 櫻花蝦炸兩腸粉 \$68
Steamed Rice Roll, Fried Dough Sticks & Sakura Shrimps

甜品

DESSERT

- 山水木桶豆腐花 四位用 for 4 pax \$115
Traditional Beancurd Pudding
- 蛋黃蓮蓉萬壽桃 半打 6 pcs \$115
Steamed Buns with Lotus Paste & Egg Yolk
- 楊枝甘露 每位 pax \$65
Mango Pomelo Sago
- 蛋白杏仁茶 每位 pax \$65
Sweet Almond Soup with Egg White
- 椰糖脆脆卷 十二件 12 pcs \$55
Crispy Rolls with Coconut Sugar
- 椰汁馬蹄卷 六件 6 pcs \$55
Water Chestnut Cake with Coconut Sauce
- 蛋黃千層糕 \$58
Salted Egg Yolk Layered Cake
- 山楂糕 四件 4 pcs \$48
Hawthorn Cake
- 焗芋蓉西米布丁 每位 pax \$48
Baked Sago Pudding with Taro Paste
- 原個欖仁馬拉糕 \$48
Steamed Sponge Cake with Almond
- 香煎焦糖小米糕 三件 3 pcs \$48
Pan-fried Millet Cake

前菜

APPETIZER

- 虎皮尖椒 \$118
Pan-Fried Green Pepper
- 開胃醬皮蛋 \$118
Preserved Eggs • YUE Signature Sauce
- 金沙脆魚皮 \$118
Deep-Fried Salted Egg with Fish Skin
- 鮑汁雞腳 \$118
Braised Chicken Feet in Abalone Sauce
- 酥炸魷魚鬚 \$118
Deep-fried Salt & Pepper Squid
- 金沙鴨紅 \$128
Deep-Fried Crispy Duck Blood Salted Egg Yolk
- 椒鹽九肚魚 \$128
Deep-Fried Bombay Duck Fish • Spicy Salt
- 豉油皇香煎日本淮山 \$138
Pan-Fried Japanese Yam • Soya Sauce
- 麻辣涼拌花膠筒 \$168
Fish Maw with Chili & Sichuan Pepper

湯羹

SOUP

- 瑤柱海皇豆腐羹 每位 pax \$128
Seafood Soup with Tofu & Conpoy
- 花膠菜膽杏汁燉豬肺 每位 pax \$128
Double-Boiled Pig Lung Soup with Fish Maw, Almond Juice & Vegetables
- 松茸花膠燉水鴨 每窩 pot \$468
Double-Boiled Teal Duck Soup, Fish Maw Matsutake Mushroom for 4-6 persons
- 莞茜皮蛋魚雲湯 每窩 pot \$498
Fish Head Soup with Coriander & Preserved Eggs for 4-6 persons
- 川芎白芷天麻燉大魚頭 每窩 pot \$1088
Double-boiled Fish Head Soup with Lingusticum, Angelica Dahurica & Gastrodia Elata 需於一天前預訂 1 day advance order for 8-10 persons

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茶芥 Hot Tea 每位 Per Person \$25 | 白飯 Steamed Rice 每碗 \$25
如對任何食物有過敏反應請向我們的服務員提供有關資料
Please advise our associates if you have any allergies

巧手小菜

時蔬

VEGETABLES

- 竹筴榆耳紅燒豆腐 \$168
Braised Tofu with Bamboo Piths & Wild Mushroom
- 原件鮑汁蝦籽柚皮 \$168
Pomelo Pith with Dried Shrimp Roe in Abalone Sauce
- 蟹肉紅燒豆腐 \$188
Braised Tofu with Fresh Crab Meat
- 啫啫芥蘭煲 \$188
Sizzling Chinese Kale in Casserole
- 濃湯浸千絲日本大根 \$198
Julienne Japanese Radish in Supreme Broth
- 上湯京都腐皮浸時菜 \$228
Vegetables in Supreme Broth with Kyoto Bean Curd Sheet
- 海味雜菜煲 \$238
Vegetables in Casserole with Dried Seafood



香港華商銀行公會
香港中環雲咸街 1-3 號
南華大廈 5 樓

The Chinese Banks' Association
5/F South China Building,
1-3 Wyndham Street, Central, HK

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粉麵飯

STAPLE FOOD

- 瑤柱蛋白炒飯 \$168
Conpoy Fried Rice with Egg White
- 五代同堂炒飯 \$168
Five-generation Fried Rice (Sakura Shrimp, Diced Shrimp, Dried Shrimp, Shrimp Roe, Shrimp Paste)
- 銀芽肉絲煎兩面黃 \$208
Stir-fried Rice Noodles · Pork & Sprouts
- 乾炒牛河 \$208
Stir-fried Rice Noodles · Sliced Beef
- 鮑汁野菌炆伊麵 \$208
Braised E-fu Noodles, Assorted Mushrooms in Abalone Sauce
- 馬友鹹魚雞粒炒飯 \$218
Salted Threadfin & Diced Chicken Fried Rice
- 頭抽龍鬚蟹籽炒麵 \$218
Stir-fried Noodles · Squid & Crab Roe, First-bewed Soy Sauce
- 滑蛋蝦仁炒河 \$218
Stir-fried Rice Noodles · Shrimps & Scrambled Eggs
- 生炒安格斯牛肉飯 \$218
Fried Rice with Angus Beef
- 鮑魚汁花膠筒薑蔥撈生麵 \$238
Braised Egg Noodle with Fish Maw, Ginger, Spring Onion in Abalone Sauce
- 基哥揚州炒飯 \$238
Yue's Signature Yangzhou Fried Rice
- 魚湯京都腐竹浸葛絲 \$238
Kuzukiri in Fish Soup · Kyoto Bean Curd Sheet
- 鮑魚汁章魚雞粒炆飯 \$268
Diced Chicken & Octopus Fried Rice in Claypot · Abalone Jus
- 甫魚野米海皇泡飯(四位用) \$338
Flounder, Assorted Seafood & Rice in Supreme Soup
- 港式番茄焗黑毛豬扒飯 \$368
Baked Iberico Pork Chop Rice (四位用) Tomato & Over Easy Eggs
- 砂鍋生拆蟹粉炒飯(四位用) \$468
Fried Rice with Crab Roe in Casserole
- 砂鍋生拆蟹粉炒麵(四位用) \$468
Fried Noodle with Crab Roe in Casserole

海鮮·河鮮

SEAFOOD

- 炸釀鮮蟹蓋 每位 pax \$238
Deep-fried Crab Shell Stuffed with Fresh Crab Meat & Onion (兩位起 min. 2 persons)
- 豬油渣椰菜花 \$238
Cauliflower with Deep-Fried Lard
- 鮮蝦涼瓜煎蛋 \$238
Pan-fried Eggs with Shrimp and Bitter Gourd
- 野米金沙大蝦球 \$268
Prawn Balls · Salted Egg Yolk
- 薑蔥粉絲蝦球煲 \$268
Braised Shrimp & Vermicelli with Spring Onion & Ginger in Casserole
- 雞樅菌日本長芋帶子蝦球煲 \$288
Japanese yam with Scallops, Shrimp & Termite Mushrooms in Casserole
- 欖仁帶子大良炒鮮奶 \$298
Sautéed Fresh Milk with Scallops & Almond
- 剝椒醬水庫大魚頭 \$318
Steamed Fish Head with Fresh Chili Paste
- 薑蔥軟殼蟹煲 \$338
Soft Shell Crab in Casserole with Ginger & Spring Onion
- 咖喱軟殼蟹 \$338
Deep-fried Soft Shell Crab in Curry Sauce
- 順德煎魚雲 \$338
Pan-fried Fish Head in Shunde Style
- 薑蔥生蠔煲 \$398
Oyster in Claypot · Ginger & Spring Onion
- 生啫花膠生蠔腸粉煲 \$398
Sizzling Fish Maw & Oyster with Rice Roll in Casserole
- 天婦羅桂花魚配咖喱汁 \$448
Mardarin Fish Tempura with Curry Sauce
- 拍薑油鹽水蒸桂花魚 \$448
Steamed Mardarin Fish with Ginger

家禽·肉類

POULTRY & MEAT

- 咖喱牛筋煲 \$198
Beef Tendon in Curry Sauce
□ 加 +\$58 配炸饅頭 Top-up with Deep-Fried Bun
- 遠年陳皮牛肉餅 \$218
Steamed Minced Beef with Aged Dried Tangerine Peel
- 豉汁涼瓜炒牛小排 \$238
Stir-fried Beef Short Ribs with Bitter Melon in Black Bean & Garlic Sauce
- 金梅陳醋咕嚕肉 \$238
Sweet & Sour Pork in Aged Vinegar
- 爆椒欖角骨 \$238
Sautéed Pork Chop with Black Olive & Chili
- 蒸第一刀肉餅 \$238
Steamed Minced Pork
□ 鹹蛋黃 Salted Egg Yolk □ 馬友 Salted Fish
- 菜遠牛肉 \$238
Fried Beef. Choy Sum
- 生菜包腸腸鴨鬆 \$288
Sautéed Minced Pigeon & Pork Liver Sausage with Lettuce
- 咖喱牛尾煲 \$298
Braise Oxtail with Curry Sauce in Casserole
□ 加 +\$58 配炸饅頭 Top-up with Deep-Fried Bun
- 啫啫豬腸砂鍋雞煲 \$368
Sizzling Chicken & Pork Liver in Casserole
- 全隻 半隻 吊炸脆皮雞 \$668 / \$378
whole half Deep-fried Crispy Chicken whole 全隻 / half 半隻
- 全隻 半隻 脆皮蔥油雞 \$668 / \$378
whole half Deep-fried Crispy Chicken whole 全隻 / half 半隻 with Scallions

茶芥 Hot Tea 每位 Per Person \$25 | 白飯 Steamed Rice 每碗 \$25
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